

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 10/10/2014 **Business ID:** 98277FE
Business: BELLE PLAINE ELEMENTARY

Inspection: 79000321
Store ID:
Phone: 6204882288
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

719 N MAIN
 BELLE PLAINE, KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/10/14	08:40 AM	10:00 AM	1:20	0:35	1:55	0	
Total:			1:20	0:35	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified p Actual Sq. Ft. 6480

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices	Y	N	O	A	C	R			
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands	Y	N	O	A	C	R			
6. Hands clean and properly washed.	p			
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p			
8. Adequate handwashing facilities supplied and accessible.	p			
Approved Source	Y	N	O	A	C	R			
9. Food obtained from approved source.	p			
10. Food received at proper temperature.	p			
11. Food in good condition, safe and unadulterated.	p			
12. Required records available: shellstock tags, parasite destruction.	p			
Protection from Contamination	Y	N	O	A	C	R			
13. Food separated and protected.	p			
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In a drawer there were utensils and scoops being stored as clean. One scoop had dried food residue on the inside of the scoop. Corrected on Site (COS) - moved to ware washing. The Hobart Reach-in-Cooler has an accumulation/buildup of black mold on the seal of the door. COS - cleaned.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In a drawer there were utensils and scoops being stored as clean. One scoop had dried food residue on the inside of the scoop. Corrected on Site (COS) - moved to ware washing. The Hobart Reach-in-Cooler has an accumulation/buildup of black mold on the seal of the door. COS - cleaned.]</i>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
16. Proper cooking time and temperatures.	p			
17. Proper reheating procedures for hot holding.	p			
18. Proper cooling time and temperatures.	p			
19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
21. Proper date marking and disposition.	p			
22. Time as a public health control: procedures and record.	p			
Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.	p			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	p			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	p			
26. Toxic substances properly identified, stored and used.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required. p

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. p

32. Plant food properly cooked for hot holding. p

This item has Notes. See Footnote 4 at end of questionnaire.

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. .. p

This item has Notes. See Footnote 5 at end of questionnaire.

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There was a wet wiping cloth sitting on the counter at the produce prep table upon beginning inspection.]</i>
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40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [There are stainless steel pans that are neither covered nor inverted on a shelf above the produce prep counter.</i> <i>There are plastic food pans being stored on a shelf below the serving table that are neither covered nor inverted.</i> <i>Upon beginning inspection there were two stacks of blue lunch trays that were neither covered nor inverted. COS - the top tray on both stacks was flipped over on top of the stack.]</i>
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43. Single-use and single-service articles: properly used. .. p

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Proper Use of Utensils	Y	N	O	A	C	R
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Fail Notes | 4-903.11(C) *SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [Above the bread prep counter there are small paper trays that are being stored outside of their original protective packaging and are neither covered nor inverted.]*

44. Gloves used properly. p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items . . p . . . p . .

Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There is a plastic food container that is warped and melted on the inside of the container, causing it to no longer be smooth and easily cleanable. Staff stated they believed the warping came from being in the microwave. COS - discarded.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items p

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 6 at end of questionnaire.

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. p

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. . . p

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The outside dumpster does not have a lid on it.]*

53. Physical facilities installed, maintained and clean. p

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #07 Corrective Actions

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Footnote 1

Notes:

There are several items in the process of being cooked, but none are yet out of the ovens to be hot held.

Footnote 2

Notes:

Hobart Reach-in-Cooler (RIC):
Hamburger Meat - 40.2 F

Walk-in-Cooler:
Cheese - 36.9 F

Milk RIC (1):
Milk - 39.4 F

Milk RIC (2):
Milk - 40.6 F

Footnote 3

Notes:

Note - there was a can of Sterno Butane Fuel being stored on a shelf directly above a box of plastic utensils, but the Sterno can was empty so it is not being cited as a violation.

Footnote 4

Notes:

Mixed vegetables coming out of the oven - 190.5 F

Footnote 5

Notes:

Fresh bucket of sanitizer made to store wiping cloths - 50ppm chlorine.

Footnote 6

Notes:

Hot water ware washer - 165.2 F

Chlorine test strips provided.